

**Special Edition**

**COOKING FOR A CROWD; PART 2**



***about COOKING FOR A CROWD;  
PART 2 ...***

*Here is another carefully chosen set of recipes for cooking in quantity. Most recipes serve 24. As before, most recipes are given in smaller quantities so that you can try out several as family meals before making a final decision on the menu.*

*Ellen Sinclair*

*Ellen Sinclair, Food Editor  
Australian Women's Weekly*

## SPECIAL EDITION

### COOKING FOR A CROWD: (PART 2)

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## COOKING FOR A CROWD

A cheese and wine party is a great way to entertain, and it's a party that is easy on the hostess.

Also an excellent way to raise funds for a favourite charity, it needs very little pre-planning — just an attractively decorated table or tables and a selection of wine, cheeses and simple foods.

Good, crusty breads are best with cheese. Buy several varieties — the long French loaf, the well-crusted Italian loaf, rye bread, pumpernickel — there are so many types available. Also add some small biscuits. The plain, cracker-type are excellent; so, too, are crispbreads. Don't choose a biscuit with cheese flavour, plain unflavoured biscuits are served with cheese.

Have small bowls of savoury nibbles such as olives, gherkins, celery curls, radishes, cucumber chunks and small pickled onions and some of the continental sausages, such as salami, cabanossi etc.

Savoury dips, with small biscuits, are also excellent with wine. **The Cheeses:** Have at least four types of cheese available; a firm cheese, such as gruyere, edam, cheddar; a soft cheese, such as camembert or brie; a blue cheese; some cream cheese. There are some very good cream-type cheeses available in small packs; they are flavoured with garlic or herbs and are delicious. Add any other favourite or unusual cheeses — there's a tempting variety available. (Allow 195 g (6 oz.) to 250 g (8 oz.) cheese per guest.)

**The Wines:** Have an assortment of white, red and rose. You might like to have a selection of wines of the same grape variety, but from different regions, so that there can be taste comparisons. (Allow about  $\frac{3}{4}$  bottle per guest.)

## BEEF STROGANOFF CASSEROLE



## BEEF STROGANOFF CASSEROLE

3.5 kgs (7 lb.) blade steak, 750 g (1½ lb.) onions, 750 g (1½ lb.) mushrooms, 125 g (4 oz.) butter, ½ cup oil, 2½ litres (9 cups) water, 1½ cups dry red wine, ¾ cup tomato paste, 2 beef stock cubes, salt, pepper, ½ cup flour, ¾ cup water, extra, ¾ cup sour cream.

Remove any excess fat from meat, cut meat into 2.5 cm (1 in.) cubes. Heat butter and oil in large pan, add meat in batches, fry until well browned; remove from pan. Peel onions, cut in half, slice thinly; slice mushrooms. Add onions and mushrooms to pan, fry until onions are golden brown, remove from pan. Return meat to pan with water, wine, tomato paste and crumbled stock cubes, season with salt and pepper; bring to boil, reduce heat, simmer, covered, 1 hour. Add onions and mushrooms, simmer further 30 minutes, or until meat is tender. Blend flour with extra water, stir into meat mixture, stir until mixture boils and thickens. Just before serving stir in sour cream, heat gently.

### BUTTERED NOODLES

3 x 250 g packets ribbon noodles, 125 g (4 oz.) butter, ½ cup chopped parsley.

Add noodles gradually to large saucepan of boiling salted water (or use two saucepans), boil rapidly uncovered about 10 minutes, or until noodles are tender; drain well. Return noodles to pan, add butter and parsley, toss well until butter is melted.

Serves 24.

### QUANTITIES FOR 6

1.25 kg (2½ lb.) blade steak, 3 medium onions, 125 g (4 oz.) mushrooms, 60 g (2 oz.) butter, 2 tablespoons oil, 3 cups water, ½ cup dry red wine, 3 tablespoons tomato paste, 1 beef stock cube, salt, pepper, 2 tablespoons flour, 3 tablespoons water, extra, ¼ cup sour cream.

### BUTTERED NOODLES

250 g packet ribbon noodles, 60 g (2 oz.) butter, 2 tablespoons chopped parsley.

## BEEF SATE



## BEEF SATE

1 kg (2 lb.) thick rump steak	¼ teaspoon cinnamon
10 shallots	2 teaspoons salt
2 teaspoons coriander	2 teaspoons sugar
1 teaspoon ground cumin	1 tablespoon oil
1 teaspoon turmeric	2 tablespoons water

Remove fat from meat, cut meat into 5 mm (¼ in.) slices across width of steak. Combine meat in bowl with finely chopped shallots, coriander, cumin, turmeric, cinnamon, salt, sugar, oil and water; mix well. Allow to stand 2 hours; turning occasionally. Thread the long pieces of meat in and out on to bamboo skewers; cook under hot grill, turning occasionally, until meat is cooked and tender. Serve with sate sauce on card U18.

Makes about 50 sticks.

### QUANTITIES FOR 6

250 g (8 oz.) thick rump steak, 3 shallots, ½ teaspoon coriander, ¼ teaspoon ground cumin, ¼ teaspoon turmeric, pinch cinnamon, ½ teaspoon salt, ½ teaspoon sugar, 1 teaspoon oil, 2 teaspoons water.

### SATE SAUCE

125 g (4 oz.) unsalted peanuts, 1 small onion, 1 clove garlic, ¾ teaspoon chilli powder, 1 cup water, 1 teaspoon brown sugar, 2 teaspoons soy sauce, 1 tablespoon lemon juice, 2 tablespoons peanut butter.

## ROAST BEEF



**2 x 3 kg (6 lb.) pieces  
whole rump  
185 g (6 oz.) butter  
2 tablespoons brandy  
2 tablespoons port  
½ cup water**

Put meat into baking dish, add butter, brandy, port and water. Roast in hot oven 20 minutes, reduce heat to moderate, bake 50 minutes, increase heat to hot again, cook further 20 minutes. If you want to serve beef cold, remove from pan, put on plate, cool, cover and refrigerate; cut into thin slices and serve with horseradish cream.

If serving hot, remove from pan and keep meat warm. Put pan on top of stove over medium heat, add flour, stir until smooth and well browned, gradually add extra water, stir until sauce boils and thickens, add extra brandy, extra port, salt, pepper and sugar, reduce heat, simmer 2 minutes.

### HORSERADISH CREAM

**1½ cups sour cream  
6 tablespoons bottled  
horseradish relish**

**2 teaspoons sugar  
4 tablespoons chopped parsley  
salt, pepper**

Combine all ingredients in bowl, mix until well combined.

### QUANTITIES FOR 6

**1.5 kg (3 lb.) piece whole rump, 60 g (2 oz.) butter, 1 tablespoon brandy,  
1 tablespoon port, 1 tablespoon water, 2 tablespoons flour, 1½ cups  
water, extra, 1 tablespoon brandy, extra, 1 tablespoon port, extra, salt,  
pepper, 1 teaspoon sugar.**

### HORSERADISH CREAM

**½ cup sour cream, 3 tablespoons bottled horseradish relish, pinch  
sugar, 1 tablespoon chopped parsley, salt and pepper.**

## ROAST BEEF

**¾ cup flour  
1¼ litres (5 cups) water, extra  
2 tablespoons brandy, extra  
2 tablespoons port, extra  
2 teaspoons sugar  
salt, pepper**

## CHICKEN WINGS WITH SHALLOTS



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## CHICKEN WINGS WITH SHALLOTS

2 kg (4 lb.) chicken wings	1 teaspoon sesame oil
1 1/4 cups cornflour	20 shallots
1 cup soy sauce	oil for deep-frying
4 tablespoons sugar	

Wash and dry chicken wings. Cut off wing tips at joint. (Use wing tips in another dish or to make soup.) Cut the rest of the wings at joint to give two pieces from each. In a large bowl, combine cornflour, soy sauce, sugar and sesame oil, mix well until sugar is dissolved. Add chopped shallots and wings, stand 3 hours or cover and refrigerate overnight; turn occasionally. Fry half the wings in deep hot oil until brown. Reduce heat, cook approximately three minutes, or until cooked through. Remove from oil, drain on absorbent paper. Repeat with remaining wings.

Serves 24.

### QUANTITIES FOR 6

500 g (1 lb.) chicken wings, 1/3 cup cornflour, 1/4 cup soy sauce, 1 tablespoon sugar, 1/4 teaspoon sesame oil, 5 shallots, oil for deep frying.

## EASY PIZZAS



3 packets frozen bread rolls  
(10 in packet)  
1½ cups tomato paste  
2½ cups water

3 onions  
6 cloves garlic  
1½ teaspoons basil  
salt, pepper

### TOPPING

625 g (1¼ lb.) salami  
3 x 45 g cans anchovies  
3 x 250 g packets mozzarella  
cheese slices

185 g (6 oz.) stuffed olives  
½ cup grated parmesan cheese  
oil

Thaw bread rolls according to directions on packets. Put tomato paste, water, peeled and chopped onions, crushed garlic, basil, salt and pepper in saucepan, stir until sauce boils, reduce heat, simmer uncovered 20 to 30 minutes or until sauce is thick; cool. On lightly floured surface roll out each bread roll into 12 cm (5 in.) circle, using a saucer as a guide. Put on greased oven trays. Spread the tomato mixture evenly over dough. Top each pizza with sliced salami, drained chopped anchovies, and a mozzarella cheese slice; sprinkle sliced olives and parmesan cheese on top. Spoon ½ teaspoon oil over each pizza to keep moist while cooking. Bake in moderately hot oven 20 minutes.

Makes 30.

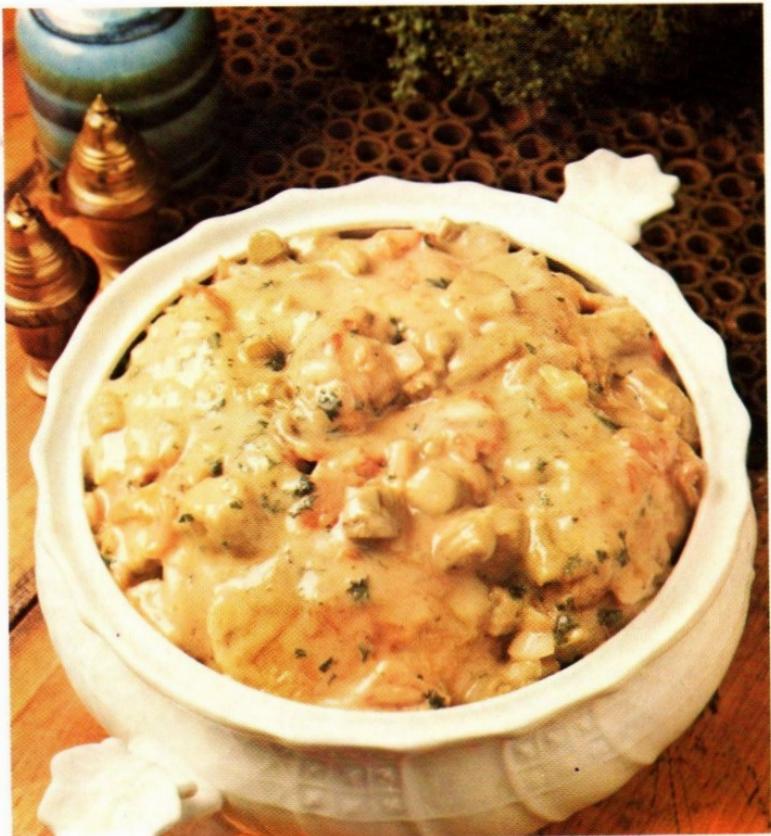
### QUANTITIES FOR 10

1 packet frozen bread rolls, ½ cup tomato paste, 1 cup water, 1 onion, 2 cloves garlic, ½ teaspoon basil, salt, pepper.

### TOPPING

185 g (6 oz.) salami, 45 g can anchovies, 250 g (8 oz.) packet mozzarella cheese slices, 60 g (2 oz.) stuffed olives, 2 tablespoons grated parmesan cheese, oil.

## CHICKEN AND ASPARAGUS CASSEROLE



## CHICKEN AND ASPARAGUS CASSEROLE

- |                              |                               |
|------------------------------|-------------------------------|
| 8 kg (16 lb.) chicken pieces | 4 chicken stock cubes         |
| 1 cup oil                    | 1/3 cup lemon juice           |
| 4 medium onions              | 375 g (12 oz.) cheddar cheese |
| 500 g (1 lb.) bacon          | 4 x 470 g cans asparagus cuts |
| 1 cup flour                  | 1/2 cup chopped parsley       |
| 1 litre (4 cups) milk        | salt, pepper                  |
| 1 litre (4 cups) water       |                               |

Heat oil in large pan, fry chicken pieces until golden brown, do this in batches; remove chicken from pan. Drain off excess oil, leave about 1/2 cup oil in pan. Peel onions, cut in half, slice; remove rind from bacon, chop bacon into 2.5 cm (1 in.) pieces. Add onion and bacon to pan, stir constantly until bacon is crisp; remove from heat. Add flour, stir until smooth, return to heat, stir constantly for a few minutes or until light golden brown; remove from heat. Gradually stir in milk and water, add crumbled stock cubes and lemon juice, stir until sauce boils and thickens. Stir in undrained asparagus and grated cheese; stir well. Combine chicken pieces and sauce in ovenproof dishes, cover, bake in moderate oven 30 minutes or until chicken is tender. Stir in parsley just before serving, season with pepper (taste, add salt, if necessary; the bacon may give enough salt).

Serves 24.

### QUANTITIES FOR 6

2 kg (4 lb.) chicken pieces, 1/2 cup oil, 1 medium onion, 125 g (4 oz.) bacon, 1/4 cup flour, 1 cup milk, 1 cup water, 2 chicken stock cubes, 1 tablespoon lemon juice, 90 g (3 oz.) cheddar cheese, 470 g can asparagus cuts, 2 tablespoons chopped parsley, salt, pepper.

After cooking the chicken drain off excess oil, leaving 2 tablespoons oil in pan.

## PAPRIKA LEMON CHICKEN



## PAPRIKA LEMON CHICKEN

5 x 1.5 kg (3 lb.) chickens (or  
7.5 kg (15 lb.) chicken pieces)      1 teaspoon pepper  
1½ cups flour                                  2 tablespoons paprika  
1 tablespoon salt                                500 g (1 lb.) butter

Combine flour, salt, pepper and paprika. Cut chickens into serving-sized pieces; toss in the seasoned flour. Put chicken pieces, skin-side down, in single layer, in greased baking dishes. Melt butter, spoon over chicken. Bake, uncovered, in hot oven 30 minutes, turn chicken over, spoon lemon sauce over, return to oven, cook further 30 minutes, or until tender, basting occasionally.

### LEMON SAUCE

2½ tablespoons soy sauce                      2 tablespoons grated lemon rind  
salt, pepper                                      4 cloves garlic  
⅔ cup oil                                        2 teaspoons grated green ginger  
1½ cups lemon juice

Crush garlic, combine with remaining ingredients.

Serves 24.

### QUANTITIES FOR 6

1.5 kg (3 lb.) chicken, ¼ cup flour, 1 teaspoon salt, ¼ teaspoon pepper,  
2 teaspoons paprika, 125 g (4 oz.) butter.

### LEMON SAUCE

2 teaspoons soy sauce, salt, pepper, ¼ cup oil, ⅓ cup lemon juice,  
2 teaspoons grated lemon rind, 1 clove garlic, ¼ teaspoon grated green  
ginger.

## CHINESE SPARERIBS



## CHINESE SPARERIBS

48 pork spareribs  
(allow 2 per person)  
4 red peppers  
4 green peppers

12 onions  
12 sticks celery  
2 tablespoons oil

### SAUCE

1 cup bottled red currant jelly	2 cups green ginger wine
3/4 cup cornflour	3 cloves garlic
5 chicken stock cubes	2 x 5 cm (2 in.) pieces green
1 3/4 litres (7 cups) water	ginger
3 tablespoons soy sauce	

Put spareribs into large baking dishes. Bake in moderate oven 30 minutes, pour off excess fat. Combine in saucepan red currant jelly, cornflour, crumbled stock cubes, water, soy sauce, ginger wine, crushed garlic, peeled and grated ginger. Stir over medium heat until sauce boils and thickens, remove from heat, pour over ribs, continue to bake uncovered further 30 minutes or until ribs are tender. Cut peppers in half, remove seeds, cut into 2.5 cm (1 in.) cubes; peel onions, cut into quarters; slice celery diagonally. Heat oil in large frying pan, add vegetables, cook 3 minutes. Just before serving, toss vegetables through sauce with the ribs.

Serves 24.

### QUANTITIES FOR 6

1.5 kg (3 lb.) pork spareribs, 1 red pepper, 1 green pepper, 3 onions, 3 sticks celery, 1 tablespoon oil, 2 tablespoons bottled red currant jelly, 1½ tablespoons cornflour, 1 chicken stock cube, 1½ cups water, 3 teaspoons soy sauce, ½ cup green ginger wine, 1 clove garlic, 2.5 cm (1 in.) piece green ginger.

## CHICKEN AND PASTA SLICE



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## CHICKEN AND PASTA SLICE

### BASE

1 cup small macaroni, 2 tablespoons chopped parsley, 1 egg.

Put macaroni into saucepan of boiling salted water, cook approximately 10 to 15 minutes, or until tender, drain well. Put into bowl with parsley and lightly beaten egg, mix well. Spoon macaroni evenly over base of 23 cm (9 in.) square slab tin which has the base and sides lined with aluminium foil; bring foil 5 cm (2 in.) above sides of tin (this makes it easy to remove slice when cooked).

### TOPPING

1.5 kg (3 lb.) chicken, 30 g (1 oz.) butter, 1 onion, 1 stick celery, 1 tablespoon flour,  $\frac{1}{2}$  cup milk, 440 g can cream of chicken soup, 2 tablespoons mayonnaise,  $\frac{1}{4}$  cup sour cream, 1 teaspoon french mustard, 1 teaspoon worcestershire sauce, 4 shallots,  $\frac{1}{2}$  teaspoon thyme, salt, pepper, 90 g (3 oz.) cheddar cheese, 2 tablespoons grated parmesan cheese

Put chicken in saucepan, cover with water, bring to boil, reduce heat, simmer covered 1 hour or until tender. Remove from stock and cool. Discard skin and bones and chop chicken meat finely. Heat butter in pan, add peeled, chopped onion and sliced celery, cook until onion is tender. Add flour, cook 1 minute. Add milk, undiluted chicken soup, mayonnaise and sour cream, stir until sauce boils and thickens, reduce heat, simmer uncovered 3 minutes. Add mustard, worcestershire sauce, chopped shallots, thyme, salt and pepper, simmer further 3 minutes. Add chicken, mix well. Spoon mixture evenly over macaroni. Sprinkle grated cheese over chicken mixture, then sprinkle with grated parmesan cheese. Bake in moderate oven 30 to 35 minutes, or until set. Remove from oven, place under hot griller until cheese turns golden brown.

NOTE If preparing the slice the day beforehand, omit the cheese topping. On day of serving, sprinkle with the cheeses, bake as directed. **To serve 24:** make this quantity four times.

## SPINACH BUREK



## SPINACH BUREK

4 bunches spinach  
(approx. 40 sticks)

4 onions

125 g (4 oz.) butter

750 g (1½ lb.) ricotta cheese

8 eggs  
2 cups oil, approx.

4 x 200 g pkts phyllo pastry  
salt, pepper

Wash spinach well. Remove stalks, reserve. Chop spinach into large pieces; place ½ cup water in bottom of large pan, add spinach, cover, bring to boil, reduce heat, simmer 5 minutes, or until spinach is just tender. Drain, and chop finely. Melt butter in pan, add peeled and finely chopped onions and finely chopped stalks, stir over medium heat until tender. Combine spinach, onion mixture, crumbled cheese and lightly beaten eggs in bowl, mix well, season with salt and pepper.

Lightly oil four 25 cm x 35 cm (10 in. x 14 in.) baking dishes. Use one packet of phyllo pastry for each tin. Line each tin with half a packet of phyllo pastry, brushing each sheet with oil as you go. Place a quarter of spinach filling in each dish, then repeat layering process with remaining pastry and oil. Using sharp knife, trim edges. Brush tops with oil, cut into six pieces. Bake in moderate oven 40 to 45 minutes or until golden brown. Serve hot with green salad.

Serves 24.

### QUANTITIES FOR 6

1 bunch spinach, 1 onion, 30 g (1 oz.) butter, salt, pepper, 200 g packet ricotta cheese, 2 eggs, ½ cup oil, approx., 1 x 200 g pkt. phyllo pastry.

## PINEAPPLE RICE BALLS



## PINEAPPLE RICE BALLS

- |                               |                                |
|-------------------------------|--------------------------------|
| ½ cup rice                    | 1 teaspoon grated green ginger |
| 450 g can crushed pineapple   | salt, pepper                   |
| 2 cups fresh breadcrumbs      | flour                          |
| 1 medium onion                | 1 egg, extra                   |
| 2 tablespoons chopped parsley | ½ cup milk                     |
| 2 eggs                        | 1½ cups packaged breadcrumbs   |
| 125 g (4 oz.) cheddar cheese  | oil for shallow frying         |
| 2 teaspoons curry powder      |                                |

Add rice gradually to large saucepan boiling salted water, boil rapidly, uncovered 12 minutes; drain, cool. Drain pineapple well, (syrup is not required in this recipe) press out as much syrup as possible, add to rice with breadcrumbs, peeled and grated onion, parsley, lightly beaten eggs, grated cheese, curry and ginger; season with salt and pepper. Refrigerate 1 hour.

Roll tablespoons of mixture in flour, shake off excess flour, dip in combined extra beaten egg and milk, toss in breadcrumbs. Shallow fry in hot oil until golden brown, shaking pan occasionally.

Makes approx. 30.

## CHICKEN SALAD



## CHICKEN SALAD

- |                 |                        |
|-----------------|------------------------|
| 4 lettuce       | 12 hard-boiled eggs    |
| 2 green peppers | 8 tomatoes             |
| 2 red peppers   | 12 black olives        |
| 3 sticks celery | 2 cooked chickens      |
| 4 onions        | (barbecued or roasted) |

Wash and dry lettuce leaves, tear lettuce into pieces, place in salad bowls. Add seeded and sliced red and green peppers, sliced celery, peeled and sliced onions, quartered tomatoes and olives. Remove chicken meat from the bones, cut meat into 2.5 cm (1 in.) cubes, toss into salad. Sprinkle prepared dressing over, toss lightly and decorate with egg halves.

### DRESSING

- 1½ cup bottled french dressing    2 teaspoons basil**

Place french dressing and basil in screw top jar, shake well. Allow to stand 1 hour. Shake again before using.

Serves 24.

### QUANTITIES FOR 6

- 1 lettuce, ½ green pepper, ½ red pepper, 1 stick celery, 2 small onions, 3 hard boiled eggs, 2 tomatoes, 6 black olives, ½ barbecued chicken. Dressing: ½ cup french dressing, ½ teaspoon basil.**

## SMORGASBORD PLATTERS



## SMORGASBORD PLATTERS

2 x 1.5 kg (3 lb.) pieces scotch fillet	90 g (3 oz.) butter
12 hard-boiled eggs	4 cabanossi or cabana sausages
1 kg (2 lb.) tomatoes	375 g (12 oz.) mixed pickles
375 g (12 oz.) black olives	3 cucumbers
375 g (12 oz.) stuffed olives	3 x 400 g cans artichoke hearts
500 g (1 lb.) danish salami	3 x 225 g cans baby whole corn
500 g (1 lb.) sliced ham	24 roll-mops
	3 lettuce

Tie meat at 2.5 cm (1 in.) intervals with string. Heat butter in large baking dish over medium heat, add meat, brown well on all sides. Put in hot oven, bake 20 minutes, reduce heat to moderate, bake further 40 to 50 minutes. Cool meat in pan, put on plate, cool; cover and refrigerate. Slice thinly.

Shell eggs, cut in half; slice cabanossi diagonally. Slice cucumbers thinly, cut tomatoes into wedges. Drain artichokes and corn. Place crisp lettuce leaves around edge of large serving platters. Arrange eggs, tomatoes, black olives, stuffed olives, salami, ham, cabanossi, pickles, cucumbers, artichokes, corn, roast beef and roll-mops decoratively over plate. Cover and refrigerate until ready to serve.

Serves 24.

### QUANTITIES FOR 6

1 kg (2 lb) piece scotch fillet, 30 g (1 oz.) butter, 4 hard-boiled eggs, 3 tomatoes, 125 g (4 oz.) black olives, 125 g (4 oz.) stuffed olives, 60 g (2 oz.) danish salami, 60 g (2 oz.) ham, 1 cabanossi or cabana sausage, 125 g (4 oz.) mixed pickles, 1 small cucumber, 400 g can artichoke hearts, 225 g can baby whole corn, 6 roll-mops, 1 lettuce.

## HOT PASTA AND BACON SALAD



CROWD SE14

## HOT PASTA AND BACON SALAD

1.5 kg (3 lb.) macaroni	4 tablespoons chopped capers
500 g packet frozen peas	3/4 cup chopped parsley
60 g (2 oz.) butter	3/4 cup bottled french dressing
500 g (1 lb.) bacon rashers	3/4 cup mayonnaise
1 bunch shallots	salt, pepper

Cook pasta, uncovered, in large boiler of boiling, salted water until just tender, approximately 12 minutes, depending on type of macaroni used. Add frozen peas, cook 2 minutes, drain well. Remove rind from bacon, chop bacon finely. Heat butter in pan, add bacon, cook 2 minutes; drain well. In bowl combine pasta, peas, bacon, chopped shallots, chopped capers, parsley; combine french dressing and mayonnaise, salt and pepper, add to salad, toss lightly.

Serves 24.

### QUANTITIES FOR 6

375 g (12 oz.) macaroni, 1 cup frozen peas, 15 g (1/2 oz.) butter, 3 bacon rashers, 6 shallots, 1 tablespoon capers, 2 tablespoons chopped parsley, 2 tablespoons bottled french dressing, 2 tablespoons mayonnaise, salt, pepper.

## FRENCH ONION POTATO CASSEROLE



## FRENCH ONION POTATO CASSEROLE

3 kg (6 lb.) old potatoes	300 ml carton sour cream
2 packets french onion soup	pepper
2 cups milk	paprika
125 g (4 oz.) butter	90 g (3 oz.) butter, extra

Peel and quarter potatoes. Boil for 20 minutes or until potatoes are tender; drain. Return potatoes to pan, shake over heat to evaporate any excess liquid. While potatoes are cooking, place dry soup mix into pan, add milk, butter and sour cream, stir until combined. Stir over heat until onion mixture boils, reduce heat, simmer uncovered for 15 minutes, stirring occasionally. While potatoes are still very hot, mash them. Add hot onion mixture and pepper, beat potato mixture with electric mixer or beat well with wooden spoon until combined. Spoon potato into ovenproof dishes, sprinkle with paprika and drizzle extra melted butter over. Cover bowls, refrigerate until ready to heat. Place into moderate oven for 30 minutes or until heated.

Serves 24.

### QUANTITIES FOR 6

750 g (1½ lb.) old potatoes, ½ packet french onion soup, ½ cup milk, 30 g (1 oz.) butter, ¼ cup sour cream, pepper, paprika, 30 g (1 oz.) butter, extra.

## CHOCOLATE CREAM TORTE



## CHOCOLATE CREAM TORTE

- |  |                                   |
|--|-----------------------------------|
| 2 packets chocolate buttercake mix       | 3 teaspoons instant coffee powder |
| 2 punnets strawberries                   | ½ teaspoon vanilla                |
| 300 ml carton thickened cream            | 2 teaspoons sugar                 |
| 2 x 300 ml carton thickened cream, extra | ½ cup strawberry jam              |
| 2 teaspoons hot water                    | 1 tablespoon rum                  |

Make up combined cake mixes as directed on packet, spoon cake mixture evenly into well-greased deep 28 cm (11 in.) round cake tin. Bake in moderate oven 1 hour or until cooked when tested, turn out and cool on wire rack. With long, thin-bladed, serrated knife, cut cake into 4 even layers. Dissolve coffee in hot water, cool; put into bowl with cream, vanilla and sugar, beat until firm peaks form. Put one layer of cake on a large serving plate, spread with half the coffee cream. Place another layer of cake evenly on top, spread evenly with combined warmed, sieved jam and rum. Reserve 12 strawberries for decoration, hull remaining strawberries and slice thinly. Arrange sliced strawberries evenly over cake, spread a thin layer of extra whipped cream over strawberries. Top with another layer of cake, spread remaining coffee cream evenly over cake layer, place remaining cake layer evenly on top. Spread top and sides of cake evenly with whipped cream, pipe decoratively around edge of cake. Decorate with halved reserved strawberries. If desired, glaze strawberries with warmed sieved strawberry jam. **Make two of these for 24.**

### QUANTITIES FOR 6

1 packet chocolate buttercake mix, 1 punnet strawberries, ½ cup cream, 300 ml carton thickened cream, extra, 2 teaspoons instant coffee powder, 1 teaspoon hot water, ½ teaspoon vanilla, 1 teaspoon sugar, ¼ cup strawberry jam, 2 teaspoons rum. Make cake as above and put into greased deep 20 cm (8 in.) round cake tin, bake in moderate oven 35 to 40 minutes.

## APPLE CREAM SLICE



### APPLE CREAM SLICE

#### BASE

225 g packet plain sweet biscuits 125 g (4 oz.) butter

Line base and sides of 28 cm x 18 cm (11 in. x 7 in.) lamington tin with strips of aluminium foil for easy removal of slice. Crush biscuits finely, combine with melted butter. Press evenly over base of lined tin.

#### FILLING

2/3 cup custard powder

1 1/4 cups milk

1/2 cup sugar

1 teaspoon vanilla

1 teaspoon cinnamon

440 g can dessert apple slices

300 ml carton cream

Drain apples, reserve syrup. Combine custard powder, sugar and cinnamon in saucepan, gradually stir in combined cream, milk, 3 tablespoons reserved syrup and vanilla, stir until smooth. Stir constantly over medium heat until custard boils and thickens, reduce heat, simmer 2 minutes. Remove from heat, stand 5 minutes, spread evenly over crumb base. Slice apples finely, arrange over custard.

#### TOPPING

3/4 cup apricot jam

1 tablespoon water

Combine remaining reserved apple syrup, jam and water in saucepan, stir over medium heat until mixture boils, remove from heat, push through sieve, spoon over apples. Cool, refrigerate several hours.

**Make 4 of these to serve 24.**

## LEMON CHEESECAKE SLICE



## LEMON CHEESECAKE SLICE

### BASE

2 x 250 g packets plain sweet biscuits, 250 g (8 oz.) butter.

Combine finely crushed biscuits and melted butter, mix well. Line a baking dish 28 cm x 38 cm (11 in. x 15 in.) with 2 layers aluminium foil, press crumb mixture evenly over base of tin, refrigerate while preparing filling.

### FILLING

1 kg (2 lb.) packaged cream cheese, 750 g (1½ lb.) cottage cheese, 1½ cups sugar, 3 teaspoons vanilla, 2 x 300 ml carton cream, 2 tablespoons gelatine, ½ cup water, 6 eggs.

Beat softened cream cheese, sieved cottage cheese, sugar and vanilla until creamy. Add cream, beat until just combined. Sprinkle gelatine over water, dissolve over hot water, cool. Add gelatine to cream cheese mixture, mix well. Separate eggs (reserve yolks for topping). Beat egg whites until soft peaks form, gently fold into cream cheese mixture. Spoon cream cheese filling evenly over biscuit base, refrigerate until set.

### TOPPING

4 tablespoons plain flour, 4 tablespoons cornflour, 1 cup lemon juice, 1 cup sugar, 2 cups water, 185 g (6 oz.) butter.

Combine flour, cornflour, lemon juice and sugar in saucepan. Add water, blend until smooth, stir over heat until mixture boils and thickens. Reduce heat, stir further 2 minutes. Remove from heat, stir in chopped butter and reserved beaten egg yolks, stir until butter has melted. Spread evenly over filling, refrigerate until set. Cut slices to serve; decorate with extra whipped cream.

Serves 24.

### QUANTITIES FOR 6

Base: 125 g (4 oz.) plain sweet biscuits, 60 g (2 oz.) butter. Filling: 250 g (8 oz.) cream cheese, 300 ml carton cream, 250 g (8 oz.) cottage cheese, 2 teaspoons gelatine, ½ cup sugar, 2 tablespoons water, 1 teaspoon vanilla, 2 eggs. Topping: 1½ tablespoons plain flour, ½ cup sugar, 1½ tablespoons cornflour, ¾ cup water, ½ cup lemon juice, 60 g (2 oz.) butter. Note: Use 18 cm x 28 cm (7 in. x 11 in.) lamington tin.

## BOY SCOUTS RICE CUSTARD



## BOY SCOUTS' RICE CUSTARD

4½ litres (18 cups) water	8 eggs
3 teaspoons salt	4 × 395 g cans sweetened
5½ cups short grain rice	condensed milk
1½ teaspoons vanilla	nutmeg

Place water and salt in large boiler, bring to boil. Add rice gradually, bring to boil again, boil steadily, uncovered, approximately 12 minutes, or until rice is tender. Beat together eggs, condensed milk and vanilla. When rice is cooked, reduce heat, stir in egg mixture. (Do not drain water from rice.) Continue cooking slowly 2 minutes, stirring constantly. Remove from heat, pour into serving dishes, sprinkle nutmeg over.

Serves 24.

### QUANTITIES FOR 6

4½ cups water, 1 teaspoon salt, 1½ cups short grain rice, ½ teaspoon vanilla, 2 eggs, 395 g can sweetened condensed milk, nutmeg.

## APPLE SLICE



## APPLE SLICE

1 packet plain buttercake mix      415 g can solid pack pie apple  
1/4 cup coconut      2 tablespoons apricot jam  
60 g (2 oz.) butter      1 egg  
2 tablespoons water

Sift dry cake mix into bowl, this is important so ingredients are evenly mixed. Measure dry ingredients, then place half the cake mix in one bowl and the remaining half in small bowl of electric mixer. Add coconut to half in bowl, rub in butter. Press evenly over base of well-greased 18 cm x 28 cm (7 in. x 11 in.) lamington tin. Bake in moderate oven 10 minutes.

While base bakes, empty pie apple into pan; heat well; fold in apricot jam. Add water and egg to mixture in small bowl of electric mixer, beat on medium speed 5 minutes (or beat well with rotary beater).

Spread hot apple mixture over hot base, cover with cake mixture immediately. Bake in moderate oven 30 to 35 minutes or until golden brown. Dust with sifted icing sugar, cut into slices, serve hot or cold with custard, cream or ice-cream.

**Serves 6.** Make 4 of these slices to serve 24.

**Note:** Some buttercake mixes have butter added to them when reconstituting to cake consistency (see directions on packet). If using one of these mixes, add 30 g (1 oz.) softened butter to the water, egg and portion of mixture in small bowl and bake as above.

## MUESLI ANZACS



## MUESLI ANZACS

1 cup toasted muesli  
½ cup coconut  
1 cup sugar  
1 cup plain flour

60 g (2 oz.) butter  
1 tablespoon golden syrup  
¼ cup boiling water  
1 teaspoon bicarbonate of soda

Combine muesli, coconut, sugar and sifted flour in basin. Melt butter and golden syrup over low heat, add combined water and soda; stir into dry ingredients; mix well. Drop level teaspoons mixture on lightly greased trays, about 5 cm (2 in.) apart. Bake in moderate oven 5 to 10 minutes, or until golden brown. Stand few minutes, loosen on trays, cool on wire rack.

Makes approx. 70.

## BACON BISCUITS

4 rashers bacon  
250 g (8 oz.) butter  
2½ cups plain flour  
salt, pepper

250 g (8 oz.) cheddar cheese  
2 tablespoons finely chopped parsley

Remove rind from bacon, chop bacon finely, place in pan, stir constantly over medium heat until crisp. Drain, cool. Grate cheese finely.

Rub butter into sifted flour, season lightly with salt and pepper, rub in cheese. Add bacon and parsley, press ingredients together with hand. Take rounded teaspoons of mixture, roll into balls, place on lightly greased oven trays, flatten lightly with fork. Bake in moderately hot oven 15 to 20 minutes, cool on wire rack.

Makes approx. 70.

## SAVOURY CHEESE BISCUITS



## SAVOURY CHEESE BISCUITS

- |                              |                            |
|------------------------------|----------------------------|
| 125 g (4 oz.) butter         | 1 cup plain flour          |
| 2 eggs, separated            | 4 tablespoons sesame seeds |
| 125 g (4 oz.) cheddar cheese | 2 teaspoons paprika        |
| salt                         | 2 teaspoons curry powder   |

Beat butter until creamy, add egg-yolks, mix well. Add grated cheese, mix well. Fold in sifted flour and salt, mix to firm dough, refrigerate 30 minutes. Roll dough out thinly on lightly floured surface. Cut into rounds using 4 cm (1½ in.) plain cutter. Put rounds on greased oven trays, brush biscuits with lightly beaten egg-whites. Combine sesame seeds, paprika and curry powder, sprinkle over biscuits. Bake in moderately hot oven 12 to 15 minutes or until golden brown. Remove from oven, cool on wire rack.

Makes approx. 80.

## CHEESE STRAWS

- |                             |                            |
|-----------------------------|----------------------------|
| 1¼ cups plain flour         | ¼ teaspoon salt            |
| 60 g (2 oz.) butter         | 1 egg, separated           |
| 90 g (3 oz.) cheddar cheese | 1½ tablespoons lemon juice |
| pinch cayenne               | 60 g (2 oz.) sesame seeds  |

Rub butter into sifted flour until the mixture resembles fine breadcrumbs. Add grated cheese, cayenne and salt, mix lightly. Combine egg-yolk and lemon juice, make a well in centre of dry ingredients, add egg-yolk mixture, mix to firm dough. Roll pastry to a 25 cm × 20 cm (10 in. × 8 in.) rectangle. Trim edges neatly. With sharp knife, cut pastry into long strips approximately 5 mm (¼ in.) wide. Cut into 10 cm (4 in.) lengths, brush evenly with lightly beaten egg-white. Place sesame seeds on oven tray, bake in moderate oven 5 minutes or until golden. Sprinkle sesame seeds over pastry. Place cheese straws on lightly greased oven tray. Bake in moderate oven 12 minutes or until pale golden.

Makes approx. 50.

## CHOCOLATE MINT ROUNDS



## CHOCOLATE MINT ROUNDS

250 g (8 oz.) dark chocolate

1 teaspoon peppermint essence

Place chopped chocolate in top of double saucepan. Stand over simmering water until chocolate has melted. Add peppermint essence, stir lightly to combine. Turn two swiss roll tins upside down, cover each one firmly with aluminium foil. Spread chocolate thinly over foil on each tray. Refrigerate until nearly set, approx. 10 minutes. Using 5 cm (2 in.) biscuit cutter, cut out rounds, leave on foil. Refrigerate until firm, then remove from foil with spatula. Store in refrigerator. Serve with coffee.

Makes approx. 50.

## CHOCOLATE ORANGE BALLS

185 g (6 oz.) chocolate

1/4 cup castor sugar

125 g (4 oz.) butter

2 teaspoons grated orange rind

3 egg yolks

chocolate sprinkles

Melt butter and roughly chopped chocolate over simmering water, remove from heat, quickly stir in egg yolks, sugar and orange rind; beat well. Refrigerate mixture several hours, or until firm. Roll teaspoons of mixture into balls, roll in chocolate sprinkles, keep refrigerated. Serve with coffee.

Makes approx. 50.

## PARTY PUNCHES



## PARTY PUNCHES

### STRAWBERRY DAIQUIRI PUNCH

3 punnets strawberries	2 cups white rum
3 tablespoons pure icing sugar	½ cup lemon juice
1 cup Cointreau or Grand Marnier	2 x 750 ml bottles soda water

Wash and hull strawberries, put in blender with icing sugar, blend on high speed 1 minute. Pour into bowl, add Cointreau, rum and lemon juice, refrigerate until ready to serve. Just before serving add soda water and ice cubes.

**Makes approx. 3 litres.**

**Note:** Another teaspoon or two of sugar may need to be added, depending on ripeness of strawberries.

### GIN AND ORANGE PUNCH

1 ¼ litres (5 cups) orange juice	½ cup gin
½ cup lemon juice	750 ml bottle dry ginger ale
1 cup Cointreau or Grand Marnier	2 oranges 2 lemons

Combine in large bowl orange juice, lemon juice, Cointreau and gin, refrigerate until ready to serve. Just before serving add dry ginger ale, sliced oranges and lemons and ice cubes.

**Makes approx. 2 ½ litres.**